

BISTROT
PIERRE

x

truffleguys

TRÈS TRUFFLE

A FOUR-COURSE FRENCH AFFAIR £34.95

or order any dish on its own

APPETISER

SMOKED HAM & GRUYÈRE
CROQUETTE 3.95

Truffle mustard mayonnaise, frisée lettuce

ENTRÉE

BARON BIGOD 8.95

Toasted waffle, spiced pear chutney,
warm truffle honey

PLATS

STEAK FRITES gf 16.95

Périgueux sauce, minced truffle, triple-cooked frites

CHICKEN SUPREME gf 18.95

Confit Shallot, girolles mushroom, truffle mash,
roast chicken jus

SALMON RÖSTI gf 18.95

Crisp potato rösti, smoked salmon, poached egg,
truffle mayonnaise, chives

TWICE-BAKED GRUYÈRE SOUFFLÉ gf/v/n 17.95

Truffle cheese sauce, apple, walnut, frisée salad

DESSERTS

WARM BABY MADELEINES v 7.95

Black cherry compote, black truffle honey,
whipped crème fraîche

15TH OCTOBER - 15TH NOVEMBER

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Adults need around 2000kcal a day. GF Suitable for a gluten-free diet. * Dishes can be made with non-gluten containing ingredients.
V Suitable for vegetarians. VE Suitable for vegans. N Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives
and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.